

# new year's eve

95 pp.



market table

## first *choice of*

Seared Day Boat Scallops\* braised oxtail ↻ farro risotto, pepper cress

Butter Lettuce ↻ Shaved Winter Radish Salad feta, pumpernickel croutons, green goddess

Roasted Long Island Duck ↻ Kale Soup delicata squash, hen of the woods mushrooms, cracklings

Poached Jumbo Gulf Shrimp bloody mary cocktail sauce, creamy dijon

Big Eye Tuna Tartare\* yuzu ponzu, puffed forbidden rice, scallion, shiso

## second *choice of*

Baked Nova Scotia Halibut maine lobster imperial, haricot verts, blood orange emulsion

Braised Creekstone Farms Angus Short Rib truffled potato-fontina gratin, wilted spinach, natural jus

Spiced Long Island Duck Breast\* tokyo turnips, swiss chard, port wine, pomegranate

Grilled Faroe Island Salmon parsnip-apple purée, baby bok choy, sherry gastrique

Winter Vegetable Lasagna kale pesto, castelfranco, toasted pine nuts

## dessert *choice of*

Polka Dot Cheesecake chocolate cookie crust, hazelnut bark

Meyer Lemon Curd ↻ Raspberry Tart toasted meringue, candied kumquats

Flourless Chocolate Cake espresso gelato, dark chocolate ganache

Apple Pie brown butter caramel, mascarpone gelato

Gelato ↻ Sorbet seasonal selection, two scoops

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.